

Sour Melon Martini

ice cubes
¼ cup premium vodka
2 ounces melon liqueur
1 ounce sour apple liqueur
8 1-inch wide honeydew melon balls

There is quite possibly no cocktail over the last decade that has caught on faster and stuck around longer than the now infamous Appletini. My spin on this fluorescent wonder incorporates melon liqueur to enhance the drink's sweetness while keeping its pleasant sour spike fully intact.

YIELD – 2 cocktails

Fill a standard bar shaker a third of the way with ice cubes. Add in the vodka, melon and sour apple liqueurs. Fasten the lid of the shaker and shake vigorously for about 15 seconds. Remove the lid from the shaker and strain the mixture into 2 chilled martini glasses. Place 4 melon balls into each glass and serve immediately.